

Easter at the Castle

Sunday, April 21, 2019

Seating : 11:00 AM, 2:00 PM and 5:00 PM

ADULT: \$115 includes complimentary glass of wine

CHILD: \$50 ages 10 and younger

EGG HUNT PER SEATING

Land & Sea

Seasonal Fruits
Yogurt, Berries and Granola

Chilled Asparagus Salad
Cured Egg Yolk, Parmesan and Truffle Oil

Baby Gem Wedges
Charred Grapes, Puffed Amaranth
Shaved Radishes
Green Goddess Dressing

Baby Arugula
Goat cheese and Fire Roasted Tomatoes
Lemon Basil Vinaigrette

Grilled Fennel and Orange Salad
Watercress and Champagne Dressing

Smoked Salmon with Traditional Garnishes

Caprese Salad with Balsamic

Marinated Baby Beets with Fresh Herbs
Saffron Vinaigrette

Classic Shrimp Cocktail

Omakase Sushi

Marinated Seafood Salad

Omelet Station

Bacon, Sausage, Ham, Broccoli, Onions
Spinach, Tomatoes, Andouille Sausage,
Mushrooms, Cheddar, Swiss and American
cheese

Waffle Bar

House Made Belgian Waffles

Toppings

Strawberry Compote, Peach Compote
Fresh berries, Assorted Candies, Whipped
Cream, Maple Syrup, Chocolate Ganache and
Caramel Sauce

Pasta Station

Rigatoni Bolognese
Cavatelli with Braised Chicken and Pesto
Cheesy Garlic Bread

Carving Station

Roasted Leg of Colorado Lamb
Rosemary Lamb Jus
Nordine's Ham
Maple Dijon Glaze
Roasted Beef Sirloin
Red Wine Jus

Sides

Roasted Fingerling Potatoes
Roasted Baby Carrots
Haricot Vert
Cauliflower Gratin
Creamy Polenta

Entrees

Roasted Hudson Valley Chicken
with Au Jus

Braised Short Ribs

Pan-roasted Halibut with Lentils
and Bok Choy

Crispy Duck Confit with Maitake
Mushrooms, Pearl Onions and Baby Kale

House Made Biscuits with Country
Sausage Gravy

Sweets

Bananas Foster Action Station
Carrot Cake with Cream Cheese Icing
Citrus Tart
Macarons
Hazelnut Madeleines
Cream Puffs with Vanilla Pastry Cream
Easter Sugar Cookies
Mini Panna Cotta

FOR RESERVATIONS (914) 631-1980
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PRICE EXCLUDES TAX AND GRATUITY